

Common Market Sammie Slinger

Common Market is the neighborhood's all-day living room. A come-as-you-are space where everyone feels welcome, safe, and respected. We celebrate diversity, foster belonging, and strengthen communities through housemade, local food and drink served with gratitude, humor, and heart. Rooted in hospitality and fueled by organized chaos, we give back to the communities that make us who we are: part rebel, part neighbor, all home.

About the Role

The Sammie Slinger is the heart of our made-from-scratch kitchen, turning simple, local ingredients into food people come back for. You'll handle knives, cook eggs, follow recipes with confidence, and keep your station clean and humming. Every task, big or small, helps create a welcoming experience for our guests.

What You'll Do

- Prepare menu items from scratch, following recipes and standards
- Cook eggs and breakfast items to order, every time
- Handle basic knife work: slicing, dicing, chopping vegetables and some meats
- Portion, plate, and package food, including Grab & Go items
- Make sauces, dressings, and condiments as directed
- Follow food safety standards, including temperature logs and proper storage
- Wash dishes, sanitize equipment, and keep your station clean all shift
- Help the team hold onto our "A" health department scores
- Jump in wherever help is needed: no task is beneath anyone

What We're Looking For

- Confidence cooking eggs and handling essential prep tasks
- Basic knife skills and a willingness to sharpen them
- Reliability, integrity, and attention to detail
- Comfort in a fast-paced, made-from-scratch kitchen
- A "we've got each other's backs" team mindset
- Willingness to learn, receive feedback, and take pride in your work

Job Details

- Fast-paced scratch kitchen, reporting to the Kitchen Manager
- Standing for long periods, walking, and lifting up to 40 lbs
- Working around heat, fryers, and sharp tools
- Shifts may include evenings, weekends, and holidays

Why You'll Love Working Here

- You're part of a supportive, inclusive team that truly works together.
- No egos here. Everyone pitches in, no matter the task.
- You get to cook real food, from scratch, for your own community.
- High standards, clear expectations, with room to learn and grow.
- A culture that values hard work, kindness, and sustainability, without burnout.
- Thoughtful benefits like paid time off for everyone, health insurance for full-time folks, shift meals, an employee discount, bonus opportunities for positions with added responsibility.

Pay

- Starting hourly range: \$12-\$14 plus tips